



Boschkloof

2024

'KOTTABOS' PINOTAGE

Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Pinotage
Vineyard: 50% Eike Hof - 50% Skilpadvlei (both Polkadraai Hills)
Vine Age: Average: 25-years-old
Soil Type: Ferricrete and decomposed granite
Viticulture: Sustainable
Fermentation: Native — stainless-steel
Skin Contact: 5 days
Aging: 11 months in old 225L oak barrels
Alcohol: 12.9%
pH: 2.61
Total Acidity: 5.5 g/L
Total SO₂: 72 ppm
Total Production: 167 cases
UPC: 6008409000199

About

Kottabos is a Greek drinking game of the highest skill, where after many glasses of wine one elegantly flings the leftover lees from naturally unfiltered wine toward predetermined targets in the room with fellow drinking friends. Kottabos (in the case of this wine) is a small side project from Reenen Borman of Boschkloof, meant to capture a more experimental style than his Boschkloof label. 2024 marks the first vintage with Pinotage joining the other Kottabos wines, a skin-fermented Chenin Blanc and Grenache-Syrah blend. The goal here was to make a Pinotage that is light on its feet with a delicate texture.

The grapes were hand harvested from two Polkadraai Hills vineyards and brought back to the cellar for spontaneous fermentation as whole clusters in open-top vats. After 5 days, the clusters were pressed and the wine was sent to old 225L oak barrels for 11 months of aging. The barrels were then blended to tank and bottled with just a light sheet filtration and sulfur addition. No fining.

Tasting Notes

This is a delicate Pinotage with notes of cranberry, raspberry, and licorice. The mid-palate is juicy and layered, while the finish is gently grippy. There is a palpable energy to this wine thanks to gentle handling and granite soils.